

# Sancerre Le Rabault Rouge

## 2023 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Sancerre

### Alcohol by volume

13%

### Residual Sugar

less than 1 g/l

### pH

3.6-3.8

### Total Acidity

5-5.2 g/l

### Tasting Guide



Light      Medium      Full

Tasting note printed  
08/02/2026

### Winemaker Notes

Notes of black cherry and blackberry on the nose, whilst the palate is a wonderful expression of Pinot Noir with gorgeous mouth-feel and silky smooth tannins.

### Vineyard

The grapes are grown on a unique terroir within Sancerre, on very steep slopes with a flint rich soil. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

### Winemaking

The grapes are harvested at optimum ripeness before vinification at the winery. Vinification takes place under monitored conditions, to ensure a smooth extraction of tannins. Maceration takes place over a period of 25 days to achieve excellent balance and finesse.

### Vintage

The winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

### Food match

